

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 03/28/17 **Time:** 10:00 **Collector:** Chuck Wood
Temperature Controls: **Raw:** °C **Processed:** 36 °F **Size:** Gallon
Processor/Distributor: Cheek Farmstead Creamery **ID#:** 37-173

Sample Receipt:

Date: 03/29/17 **Time:** 07:30
Temperature: **Raw:** °C **Processed:** 2.0 °C
Received by: Denise Richardson

Environmental Microbiology

Sample Group: ES032917-0144

SAMPLE INFORMATION

RAW AND PROCESSED DAIRY PRODUCTS

CONTAINERS

Lab No	Code Date	Size	Description	Residual Phos	Inhibitor	Petrifilm Coliform Count	Petrifilm Aerobic Count	DMSCC	PRBC	PRCC
571	4-11-17	Gallon	Whole Milk	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			

CONTROLS:

Analyzed By: Denise Richardson
Plating Date: 03-29-17 **Time:** 10:30
Temperature when Analyzed: 2.0 °C

PAC: 0 **Equip:** 0
Air Density: 0 /15 min **Diluent and NB:** 0/-
Incubation Temperature: 32.0 °C
Inhibitor Test Used: Delvo P5
Inhibitor Positive Control: Purple
Inhibitor Negative Control: Yellow

Comment:

Approved By: Susan Beasley